EXHIBIT NO. \_\_\_\_\_

12-17-05

Docket Item #2 SPECIAL USE PERMIT #2005-0109

Planning Commission Meeting December 6, 2005

**ISSUE:** 

Consideration of a request for a special use permit to operate a restaurant.

**APPLICANT:** 

Tea H. Kim

**LOCATION:** 

3676 King Street (Parcel Address: 3680 King Street)

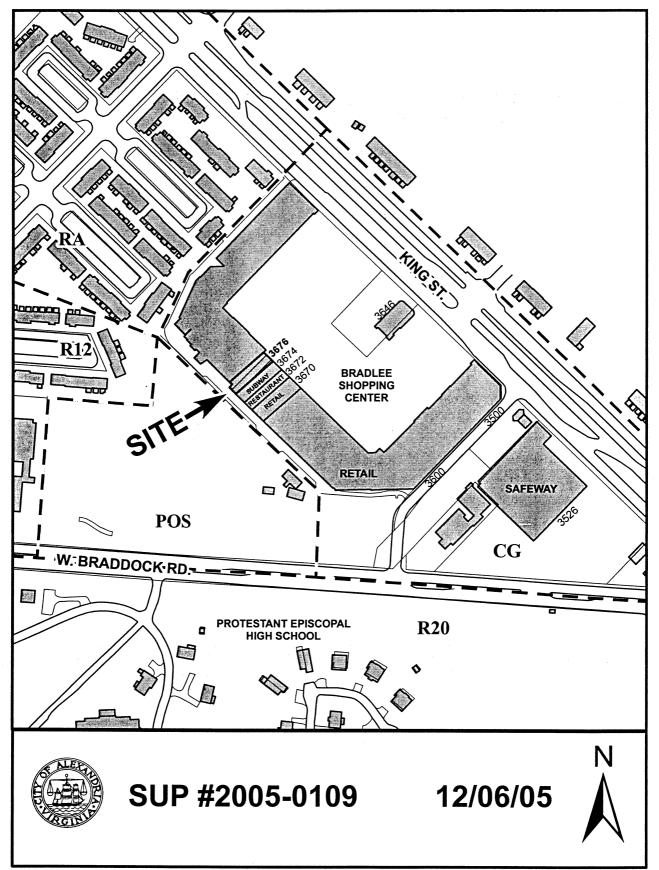
**ZONE:** 

CG/Commercial General

<u>PLANNING COMMISSION ACTION, DECEMBER 6, 2005</u>: By unanimous consent, the Planning Commission <u>recommended approval</u> of the request, subject to compliance with all applicable codes, ordinances and staff recommendations.

Reason: The Planning Commission agreed with the staff analysis.

**STAFF RECOMMENDATION:** Staff recommends **approval** subject to compliance with all applicable codes and ordinances and the recommended permit conditions found in Section III of this report.



#### I. DISCUSSION

#### REQUEST

The applicant, Tea H. Kim, requests special use permit approval for the operation of a restaurant located at 3676 King Street.

#### SITE DESCRIPTION

The subject property is one lot of record with approximately 825 feet of frontage on King Street, 550 feet of frontage on Marlee Way, 150 feet of frontage on West Braddock Road, and a lot area of 461,287 square feet. The site is developed with the Bradlee Center, a shopping center with approximately 50 retail or restaurant units and a shared parking lot. The proposed restaurant will operate from a space previously occupied by a retail use, in the western wing of the shopping center, situated between the Virginia ABC store and Subway. The tenants space totals 2,400 square feet.



#### **PROPOSAL**

The applicant proposes to operate a Japanese restaurant, serving traditional Japanese dishes, including sushi and sashimi. The specific aspects of the restaurant as described by the applicant include the following:

Hours\*:

11:00 a.m. to 10:00 p.m. daily

No. of seats:

56 seats

Noise:

The applicant does not anticipate high noise levels.

Trash:

Trash will be disposed of in the dumpster located at the back of the space.

Alcohol:

The applicant proposes on-premise beer, wine and mixed drinks.

Live Ent.:

The applicant proposes no live entertainment.

Delivery:

The applicant proposes no delivery service.

<sup>\*</sup>Note: Recommended hours longer than proposed hours. See recommended conditions, Section III.

#### **PARKING**

Section 8-200(A)(8) of the Zoning Ordinance requires a restaurant with 56 seats to provide 14 off-street parking spaces. Fourteen parking spaces were required of the previous retail tenant. As those 14 parking spaces will now be available for the restaurant, the parking requirement has been satisfied.

#### **ZONING/MASTER PLAN DESIGNATION**

The subject property is located in the CG/Commercial General zone. Section 4-403(Y) of the Zoning Ordinance permits a restaurant in the CG zone with a special use permit.

The proposed use is consistent with the Fairlington/Bradlee Small Area Plan chapter of the Master Plan which designates the property commercial general.

#### II. STAFF ANALYSIS

Staff does not object to the proposed restaurant at the Bradlee Center. Because the restaurant is in a shopping center, many of the impacts normally associated with a restaurant can be better addressed, including the provision of ample area for vehicular circulation to accommodate loading and trash trucks, and property management to monitor maintenance and upkeep issues at the property. In addition, the restaurant is not located in the immediate proximity of residential uses, thus reducing the potential for negative impacts caused from the restaurant. Staff did not observe any problems with litter or other maintenance problems on the premises.

Although the parking requirement has been satisfied, staff has some reservations as parking adequacy in the Bradlee Center has been questioned in the past. Staff has included a review one year after the restaurant becomes operational to ensure that if there are problems with the operation, additional conditions may be imposed.

Staff recommends longer hours than what the applicant has requested in order to be more consistent with other approved restaurants in the center, and provide some flexibility for the applicant.

With these conditions, staff recommends approval.

#### III. RECOMMENDED CONDITIONS

Staff recommends **approval** subject to compliance with all applicable codes and ordinances and the following conditions:

- 1. The special use permit shall be granted to the applicant only or to any corporation in which the applicant has a controlling interest. (P&Z)
- 2. The hours of operation of the restaurant shall be limited to between 7:00 a.m. and 12:00 midnight. (P&Z)
- 3. The applicant shall post the hours of operation at the entrance of the business. (P&Z)
- 4. No live entertainment shall be provided at the restaurant. (P&Z)
- 5. On site alcohol service is permitted; no off-premise alcohol sales are permitted. (P&Z)
- 6. Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up at least twice a day and at the close of business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is open to the public. (P&Z)
- 7. Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)
- 8. The applicant shall control cooking odors, smoke and any other air pollution from operations at the site and prevent them from leaving the property or becoming a nuisance to neighboring properties, as determined by the Department of Transportation & Environmental Services. (T&ES)
- 9. Loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES)
- 10. The applicant shall contribute \$500.00 to the Streetscape Beautification Fund for the installation of litter receptacles along the public right-of-ways. Monetary contribution to be submitted to the Department of T&ES, Engineering Division, Room 4130, 301 King Street. (T&ES)

- 11. Trash and garbage shall be placed in sealed containers which do not allow odors to escape and shall be stored inside or in a closed containers which does not allow invasion by animals. No trash and debris shall be allowed to accumulate on site outside of those containers. (P&Z)
- 12. The applicant is to contact the Community Relations Unit of the Alexandria Police Department at 703-838-4520 regarding a security survey for the business and a robbery awareness program for all employees. (Police)
- 13. The applicant shall encourage its employees to use mass transit or to carpool when traveling to and from work, by posting information regarding DASH and METRO routes, the location where fare passes for transit are sold, and advertising of carpooling opportunities. (P&Z)
- 14. The applicant shall conduct employee training sessions on an ongoing basis, including as part of any employee orientation, to discuss all SUP provisions and requirements, and on how to prevent underage sales of alcohol. (P&Z)
- 15. The Director of Planning and Zoning shall review the special use permit after it has been operational for one year, and shall docket the matter for consideration by the Planning Commission and City Council if (a) there have been documented violations of the permit conditions which were not corrected immediately, constitute repeat violations or which create a direct and immediate adverse zoning impact on the surrounding community; (b) the director has received a request from any person to docket the permit for review, or (c) the director has determined that there are problems with the operation of the use and that new or revised conditions are needed. (P&Z) (Police)

STAFF: Eileen Fogarty, Director, Department of Planning and Zoning; Richard Josephson, Deputy Director; Valerie Peterson, Urban Planner

<u>Staff Note:</u> In accordance with section 11-506(c) of the zoning ordinance, construction or operation shall be commenced and diligently and substantially pursued within 18 months of the date of granting of a special use permit by City Council or the special use permit shall become void.

#### IV. CITY DEPARTMENT COMMENTS

Legend: C - code requirement R - recommendation S - suggestion F - finding

#### <u>Transportation</u> & <u>Environmental Services</u>:

- C-1 The applicant shall comply with the City of Alexandria's Noise Control Code, Title 11, Chapter 5, which sets the maximum permissible noise level as measured at the property line.
- R-1 Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers.
- R-2 The applicant shall control cooking odors, smoke and any other air pollution from operations at the site and prevent them from leaving the property or becoming a nuisance to neighboring properties, as determined by the Department of Transportation & Environmental Services.
- R-3 Loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line.
- R-4 Applicant shall provide the City \$1000.00 for one Model SD-42 Bethesda Series litter receptacle for installation on the adjacent public right-of-way (monetary contribution to be submitted to the Department of T&ES, Engineering Division, Room 4130, 301 King Street). Contact T&ES Solid Waste Division (703/751-5130) regarding information on ordering and installation.

#### Code Enforcement:

- C-1 New construction must comply with the current edition of the Uniform Statewide Building Code (USBC).
- C-2 Alterations to the existing structure must comply with the current edition of the Uniform Statewide Building Code (USBC).
- C-3 A fire prevention code permit is required for the proposed operation. An egress plan showing fixture location, aisles and exit doors shall be submitted for review with the permit application.

- C-4 Alterations to the existing structure and/or installation and/or altering of equipment therein requires a building permit. Five sets of plans, bearing the signature and seal of a design professional registered in the Commonwealth of Virginia, must accompany the written application. The plans must include all dimensions, construction alterations details, kitchen equipment, electrical, plumbing, and mechanical layouts and schematics.
- C-5 The current use is classified as M, Mercantile; the proposed use is A, Assembly. Change of use, in whole or in part, will require a certificate of use and occupancy (USBC 119.4) and compliance with USBC 119.2. including but not limited to: limitations of exit travel distance, emergency and exit lighting, a manual fire alarm system, and accessibility for persons with disabilities.
- C-6 When a change of use requires a greater degree of structural strength, fire protection, exit facilities or sanitary provisions, a construction permit is required.
- C-7 This structure contains mixed use groups and is subject to the mixed use and occupancy requirements of USBC 302.3.
- C-8 Required exits, parking, and accessibility for persons with disabilities must be provided to the building.
- C-9 The following code requirements apply where food preparation results in the development of grease laden vapors:
  - (a) All cooking surfaces, kitchen exhaust systems, grease removal devices and hoods are required to be protected with an approved automatic fire suppression system.
  - (b) A grease interceptor is required where there is drainage from fixtures and equipment with grease-laden waste located in food preparation areas of restaurants. Food waste grinders can not discharge to the building drainage system through a grease interceptor.
- C-10 A rodent control plan shall be submitted to this office for review and approval prior to occupancy. This plan shall consist of the following:
  - (a) Measures to be taken to control the placement of litter on site and the trash storage and pickup schedule.
  - (b) How food stuffs will be stored on site.
  - (c) Rodent baiting plan.

#### Health Department:

- C-1 An Alexandria Health Department Permit is required for all regulated facilities.
- C-2 Five sets of plans are to be submitted to and approved by this department prior to construction. Plans must comply with Alexandria City Code, Title 11, Chapter 2, Food and Food Establishments. There is a \$135.00 fee for review of plans for food facilities.
- C-3 Permits mus be obtained prior to operation
- C-4 This facility must comply with the Alexandria City Code, Title 11, Chapter 10, Smoking Prohibitions.
- C-5 Certified Food Managers must be on duty during all hours of operation
- R-1 Provide a menu or list of foods to be handled at this facility to the Health Department prior to opening.

#### Police Department:

- F-1 The applicant is seeking an "ABC On" license only. The Police Department has no objections.
- R-1 The applicant is to contact the Community Relations Unit of the Alexandria Police Department at 703-838-4520 regarding a security survey for the business.
- R-2 The applicant is to contact the Community Relations Unit of the Alexandria Police Department at 703-838-4520 regarding a robbery awareness program for all employees.
- R-3 The SUP is to be reviewed after one year.

# APPLICATION for SPECIAL USE PERMIT # 2005-0109

| [must use black ink or type] Parcel Hold: 3680 King St-Bradke Shopping   |
|--|
| [must use black ink or type] Parcel Hold: 3680 King St. Bradlee Shopping PROPERTY LOCATION: 3676 King Street, Alexandric, VA 22302   |
| TAX MAP REFERENCE: $22.03-01-01$ ZONE: $26$  |
| APPLICANT Name: Tea H. Kim   |
| Address: 2807 Por Ave Fairfax, UA 22031  |
| PROPERTY OWNER Name: Washing to A Real Estate (avestment Trust.  |
| Address: 6/10 Executive Blud. Suite 800 Rockville, 140 2085  |
| PROPOSED USE: 12 estavant (Japanese)   |
|  |
| THE UNDERSIGNED hereby applies for a Special Use Permit in accordance with the provisions of Article XI, Section 11-500 of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.  THE UNDERSIGNED, having obtained permission from the property owner, hereby grants permission to the City of Alexandria to post placard notice on the property for which this application is requested, pursuant to Article XI, Section 11-301(B) of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.   |
| THE UNDERSIGNED hereby attests that all of the information herein provided and specifically including all surveys, drawings, etc., required to be furnished by the applicant are true, correct and accurate to the best of their knowledge and belief. The applicant is hereby notified that any written materials, drawings or illustrations submitted in support of this application and any specific oral representations made to the Planning Commission or City Council in the course of public hearings on this application will be binding on the applicant unless those materials or representations are clearly stated to be non-binding or illustrative of general plans and intentions, subject to substantial revision, pursuant to Article XI, Section 11-207(A)(10), of the 1992 Zoning Ordinance of the City of Alexandria, Virginia. |
| Print Name of Applicant or Agent  Tau Augus  Signature   |
| 2607 Porr Ave.  Mailing/Street Address  Telephone # Fax #  |
| City and State Zip Code Date   |
| ===== DO NOT WRITE BELOW THIS LINE - OFFICE USE ONLY ======  |
| Application Received: Date & Fee Paid: \$  |
| ACTION - PLANNING COMMISSION:  |
| ACTION - CITY COUNCIL:   |
| 07/26/99 p:\zoning\pc-appl\forms\app-sup1  |

07/26/99 p:\zoning\pc-appl\forms\app-supl

# Special Use Permit #<u>2006-0109</u>

All applicants must complete this form. Supplemental forms are required for child care facilities, restaurants, automobile oriented uses and freestanding signs requiring special use permit approval.

| 1. | The applicant is (check one)   | [] the Owner                                  | [] Contract Purchaser  |
|----|--|---|--|
|    | Lessee or [] Other: _  |   | of the subject property.   |
|    | State the name, address and percent<br>in the applicant, unless the entity is<br>owner of more than ten percent. | t of ownership of any<br>a corporation or par | y person or entity owning an interest<br>rtnership in which case identify each                                   |
|    | Hr. Eul Soo Kin 5  | 0 % of ow                                     | nership  |
|    | Mrs Tea H. Kim 5   | of of ow                                      | nership.   |
|    | 2007 Dorr Ave Fair   | Ax, VA 22                                     | 2031   |
|    | A corporation.   |   |  |
|    | lto- or other person for which t   | here is some form of                          | authorized agent such as an attorney, compensation, does this agent or the ess license to operate in the City of |
|    | [] Yes. Provide proof of c   | urrent City business                          | license  |

2. Submit a floor plan and a plot plan with parking layout of the proposed use. One copy of the plan is required for plans that are 8½" x 14" or smaller. Twenty-four copies are required for larger plans or if the plans cannot be easily reproduced. The planning director may waive requirements for plan submission upon receipt of a written request which adequately justifies a waiver. This requirement does not apply if a Site Plan Package is required.

if required by the City Code.

[] No.

The agent shall obtain a business license prior to filing application,

#### NARRATIVE DESCRIPTION

3. The applicant shall describe below the nature of the request <u>in detail</u> so that the Planning Commission and City Council can understand the nature of the operation and the use, including such items as the nature of the activity, the number and type of patrons, the number of employees, the hours, how parking is to be provided for employees and patrons, and whether the use will generate any noise. (Attach additional sheets if necessary)

| OPENING OF A SAPANESE RESTAURANT.                       |
|---|
| EXPERTING UP TO 15 PATRONS WITH 7 EMPLOYEES (           |
| 2 5441 CHEES, 2 COOKS, 2 3 CORTNESSES) BUSINESS         |
| HOURS ARE MONDAY ~ SUN, 11:00 AH ~ 10:00 PM. 365 PATS.  |
| THE RESTAURANT WILL SERVE TRADITIONAL JAPANESE          |
| DISHES, SUCH AS SASHIMI & GUSHI. ALSO, ALCOHOLIC        |
| BEVERAGES ( BEER, WINE, COCKTAC, SAKE, & LIQUOR) WILL   |
| BE SERVED ON - PREMISE ONLY BELAUSE THE RESTAURANT      |
| 15 LOCATED IN A SHOPPING MALL, WE HAVE A PLENTY OF      |
| PARILYM GRACES. EMPLOYEE PARILING SPACES ARTE AVAILABLE |
| BEHIND THE RESTAURANT                                   |
|   |
|   |
|   |
|   |
|   |
|   |
|   |

## USE CHARACTERISTICS

|      | e proposed special use permit request is for: (check one)  |
|------|--|
|      | a new use requiring a special use permit,  |
|      | [] a development special use permit,   |
|      | [] an expansion or change to an existing use without a special use permit,   |
|      | [] expansion or change to an existing use with a special use permit,   |
|      | [] other. Please describe:   |
| Dla. | ase describe the capacity of the proposed use:   |
| A.   | How many patrons, clients, pupils and other such users do you expect? Specify time period (i.e., day, hour, or shift).   |
|      | UP TO 75. EXPECTING 40 IN BUSY TIME DEPRIOR  |
|      | EXPECTION 15 IN NORMAL TIME PENTOD   |
| B.   | How many employees, staff and other personnel do you expect? Specify time period (i.e., day, hour, or shift).            |
|      | 1 BETWEEN 11:00 AM ~ 10:00 PM. ON MONDAY ~ SUN   |
|      |  |
|      | C who af the appropriate uses  |
| Ple  |  |
|      | ase describe the proposed hours and days of operation of the proposed use:   |
| Da   | y: Hours:  |
| Da   | I I course   |
| Da   | y: Hours:  |
| Day  | Hours:  Howday ~ Sunday  Hours:  High AH ~ [0:00 PH].  ase describe any potential noise emanating from the proposed use: |
| Day  | Y: Hours:  10. 10 AH ~ 10:00 PH.   |
| Day  | Hours:  Howday ~ Sunday  Hours:  High AH ~ [0:00 PH].  ase describe any potential noise emanating from the proposed use: |

|      | NA   |
|------|--|
|      |  |
|      |  |
|      | cribe any potential odors emanating from the proposed use and plans to control the |
| Plea | ase provide information regarding trash and litter generated by the use:           |
| Α.   | What type of trash and garbage will be generated by the use?                       |
|      | SCRAPS OF FOOD   |
|      |  |
| В.   | How much trash and garbage will be generated by the use?                           |
|      | LOBIC YARD A WEEK  |
| um   | ster outside (Real) of Building.   |
| C.   | How often will trash be collected?   |
|      | TWICE A WEEK   |
|      | 10/66 77 066/6   |
|      |  |
|      |  |
| D.   | How will you prevent littering on the property, streets and nearby properties?     |

| [] Ves  | M No.  |
|---|--|
|   | • •  |
| If yes, provide   | the name, monthly quantity, and specific disposal method below:  |
|   |  |
|   |  |
|   |  |
| Will any organ  | ic compounds, for example paint, ink, lacquer thinner, or cleaning or degreasing ndled, stored, or generated on the property?  |
| [] Yes.   | No.  |
| If yes, provide   | the name, monthly quantity, and specific disposal method below:  |
|   |  |
|   |  |
|   |  |
|   |  |
|   |  |
|   |  |
|   | are proposed to ensure the safety of residents, employees and patrons?   |
|   |  |
|   | are proposed to ensure the safety of residents, employees and patrons?   |
|   | are proposed to ensure the safety of residents, employees and patrons?   |
| <u> </u>  | are proposed to ensure the safety of residents, employees and patrons?  TRAINING OF FOOD SAFETY REGULARIT  |
| <u> </u>  | are proposed to ensure the safety of residents, employees and patrons?  TRAINING OF FOOD SAFETY REGULARIT  |
| ₹τγιсτ<br>OHOL SALE   | are proposed to ensure the safety of residents, employees and patrons?  TRAINING OF FOOD SAFETY REGULARIT  |
| STPICT  OHOL SALE  Will the propo   | are proposed to ensure the safety of residents, employees and patrons?  TRAINING OF FOOD SAFETY REGULARIT.   |
| OHOL SALE Will the propo  | TRAINING OF FOOD SAFETY [REGULARIT].  Solved use include the sale of beer, wine, or mixed drinks?  |
| OHOL SALE Will the propo [V Yes.  If yes, describe and/or off-preservice and id | TRAINING OF FOOD SAFETY [REGULARIT]  Solved use include the sale of beer, wine, or mixed drinks?  [] No.  The alcohol sales below, including if the ABC license will include on-premise emises sales. Existing uses must describe their existing alcohol sales and/o |

## PARKING AND ACCESS REQUIREMENTS

14.

| 14. | •  |  |  |  |  |
|-----|--|--|--|--|--|
|     | A.   | How many parking spaces are required for the proposed use pursuant to section 8-200 (A) of the zoning ordinance?   |  |  |  |
|     |  | 19 (I for every 4 seats)   |  |  |  |
|     | B.   | How many parking spaces of each type are provided for the proposed use:  |  |  |  |
|     |  | /O Standard spaces   |  |  |  |
|     |  | 6 Compact spaces   |  |  |  |
|     |  | Handicapped accessible spaces.   |  |  |  |
|     |  | Other.   |  |  |  |
|     | C.   | Where is required parking located? [X] on-site [] off-site (check one)   |  |  |  |
|     |  | If the required parking will be located off-site, where will it be located:  |  |  |  |
|     |  | Pursuant to section 8-200 (C) of the zoning ordinance, commercial and industrial uses may provide off-site parking within 500 feet of the proposed use, provided that the off-site parking is located on land zoned for commercial or industrial uses. All other uses must provide parking on-site, except that off-street parking may be provided within 300 feet of the use with a special use permit. |  |  |  |
|     | D.   | If a reduction in the required parking is requested, pursuant to section 8-100 (A) (4) or (5) of the zoning ordinance, complete the PARKING REDUCTION SUPPLEMENTAL APPLICATION.  |  |  |  |
| 15. | Please provide information regarding loading and unloading facilities for the use: |  |  |  |  |
|     | A.   | How many loading spaces are required for the use, per section 8-200 (B) of the   |  |  |  |
|     |  | zoning ordinance?  |  |  |  |
|     | B.   | How many loading spaces are available for the use?   |  |  |  |
|     | C.   | Where are off-street loading facilities located?   |  |  |  |
|     |  |  |  |  |  |
|     |  |  |  |  |  |

Special Use Permit #2005-0109

|              | D.    | During what hours of the day do you expect loading/unloading operations to occur?   |
|--------------|-------|---|
|              |       | AROUND 9 AM   |
|              |       |   |
|              | E.    | How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?   |
|              |       | DNIE A WEEK   |
| 16.          | Is st | reet access to the subject property adequate or are any street improvements, such as a new ing lane, necessary to minimize impacts on traffic flow? |
|              |       | YES.  |
|              |       |   |
| <b>SIT</b> . |       | ARACTERISTICS  the proposed uses be located in an existing building? Yes [] No  |
|              |       | you propose to construct an addition to the building? [] Yes No   |
|              |       | v large will the addition be? square feet.  |
| 18.          | Wh    | at will the total area occupied by the proposed use be?   |
|              |       | sq. ft. (existing) + sq. ft. (addition if any) =sq. ft. (total)   |
| 19.          | The   | proposed use is located in: (check one)   |
|              | []    | stand alone building [] a house located in a residential zone [] a warehouse  |
|              | [X] a | shopping center. Please provide name of the center: BRADLEE SHOPPING CONTER   |
|              |       | n office building. Please provide name of the building:   |
|              | []    | other, please describe:   |

### RESTAURANT SUPPLEMENTAL APPLICATION

All applicants requesting special use permit approval for restaurants shall complete the following section. Applicants requesting approval of a special use permit for a restaurant in Old Town shall complete the SUPPLEMENTAL INFORMATION FOR RESTAURANTS IN OLD TOWN section and submit the required parking management plan and litter reduction plan.

| Plea | se provide the following information:   |
|------|---|
| 1.   | How many seats are proposed?  |
|      | At tables: 60 At a bar: 75 Total number proposed: 75  |
| 2.   | Will the restaurant offer any of the following?  alcoholic beverages  |
| 3.   | Please describe the type of food that will be served:   |
|      | JAPANESE DISHES - SASHINII (RAW SEAFOOD)  |
|      | - SUSHI WILL STEAMED PIKE   |
|      | - COCKED ASH & HEAT.  |
| 4.   | The restaurant will offer the following service (check items that apply):   |
| 5.   | If delivery service is proposed, how many vehicles do you anticipate?   |
|      | Will delivery drivers use their own vehicles? Yes No.   |
| 6.   | Will the restaurant offer any entertainment (i.e. live entertainment, large screen television video games)? Yes No. |
|      | If yes, please describe:  |
|      |   |
|      |   |
|      |   |

SUP2005-0109 ALEXANDRIA, VIRGINIA NORTHERN VIRGINIA (1-395) **WATER** KBOG PET SUPPLES PASTRY SHOP SESS & SPAUTY SALC SON PARCEL PLUS
SEE CHEVY
CHEV 364 DRY CLEANERS CYCCOR COLONICOS U.S. POST OFFICE SANCE TANNANG MEDS OFFICE SERVI WINE PROPOSED SPACE GLANT GIANT SUPERMARKET BRADLEE SHOPPING CENTER ALEXANDRIA, VIRGINIA GWMT KING STREET (ROUTE 7) MCDONALDS DRESS BARN LEATH CLUB LOWER LEVEL ASTRACTES **500** 

# **WASHINGTON (REI**

301-255-0846 6110 EXECUTIVE BOULEVARD, SUITE 690 ROCKVILLE, MARYLAND 20852 STEVE KRUPINSKI

BLOCKBUSTER

Mich BAGELS

\*\*\* RITE AID

RUTE AID

KINE PANTO-3"

SUN TRUST

#### **Bob Schwenger**

SUP2005-0109

From: Steve Krupinski [SKRUPINSKI@writ.com]

Sent: Friday, September 16, 2005 1:26 PM

To: Bob Schwenger Subject: RE: Reminder

Hey Bob,

Here's the site plan for Bradlee. It does not show the individual parking spaces. There are approximately 716 parking spaces and the GLA is 167,584 sf.

----Original Message-----

**From:** Bob Schwenger [mailto:bschwenger@jbgr.com]

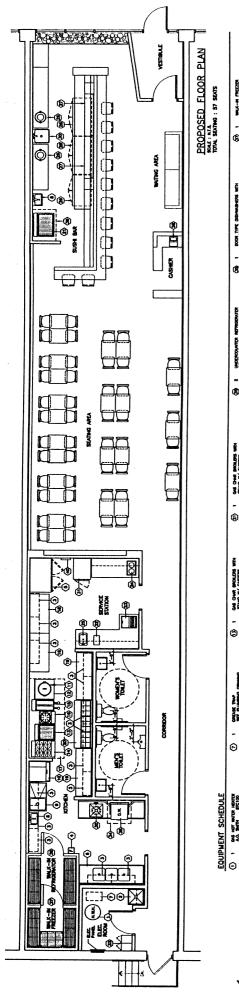
Sent: Friday, September 16, 2005 10:04 AM

**To:** skrupinski@writ.com **Subject:** Reminder

To get me site plan of bradlee for mr kim -- thanks.

Bob Schwenger JBG Rosenfeld Retail 4445 Willard Avenue, Suite 700 Chevy Chase, Maryland 20815

IMPORTANT: The information contained in this e-mail message is confidential and is intended only for the named addressee(s). If you are neither the intended recipient(s) nor a person responsible for the delivery of this transmittal to the intended recipient(s), you are hereby notified that any distribution, copying, re-use or dissemination of this transmittal is prohibited. If you have received this transmittal in error, please reply to the sender that you have received the message in error and then delete it. This e-mail and all other electronic communications from JBG/Rosenfeld Retail Properties LLC or any of its affiliates and their respective representatives are for informational purposes only, and no such communication is intended by the sender to constitute an electronic signature, electronic record or any agreement by the sender to conduct a transaction by electronic means. Any such intention or agreement is hereby expressly disclaimed unless otherwise explicitly indicated.



| ©      | INS HOT WATER HEATER               | 6        | CHECKE TIME                                      | 6        | OAS CHAR BROADES WITH  | (6)      | OM ONE BELLEVIEW   | 9        |  | 9        |                               | 4       |  |
|--------|------------------------------------|----------|--|----------|--|----------|--|----------|--|----------|-------------------------------|---------|--|
|        | AO, Sumi ancios                    | )        | SEE PLIABING CHARACO                             | )        | STAND W/ CASTUS  | )        | STAND W/ CHEMIS  | Þ        | BENDAGE  | -<br>B)  | BOOSTER. DESTRUCTOR WITH      | -<br>D  | #-101 x 6-0 1/775 x 6-02               |
| •      | 10 CH 1/7 CH                       | •        | Cont. Co. /s |          |  |          | GAVELAND CREE-SAME   |          | MAZY PEXEL 1/27.                                 |          | JACKSON 2008 1X PACKAGE/2008  |         |  |
| •      | י פא אפע עות                       | •        | CAGL MAN-10-FA                                   |          | 20 CO ML 3/4746  |          | 2000 // 1000 PM  |          | 119V1Pt6.54-1/40P.                               |          | 100 1/4-125-3/4-123-74        |         | 34"H, X 78"H, HROED DOOR               |
| •      | 200                                |          | 10-7/2 x14-3/4 Dx14 23/4                         | (        |  | (        |  | •        | UNCONCOUNTED PROTOTO                             |          | 100 miles                     |         | MIN-CLOSENS CLOSEN                     |
| -      | TOROTOR MS-2424                    |          | 1/2 CM, 148, 1 1/2 CM.                           | -<br>3   | 4 BLIBACK ONE RANCE W/CASTER   | -<br>Ø   | COPPLE BREMER  | 0        | BENEMOK-NAR UGF48                                |          | ELECTRIC RINGE BOOSTER        |         | (2)EXTIN WPOR PROOF LIGHT              |
|        | Selus/Dulgh.                       | ~        | SOM DEPOSED                                      |          | W.Lasthaner.   |          | • 3/4/Lites Dates 91.  |          | 1124-127-1454-1724<br>1124-124-704-1734          |          | (40 DECRET MEST) - SKY        |         | ONL THERMOSTAT                         |
|        | 1/2 CM-3LM 3 350                   |          | CONT. 9-136                                      |          | 3/4"CAS, 121,000@TU  |          | 1200-171-60-C-1908-15A   | (        |  |          |                               |         |  |
| -      | S/6" HORE, 30"LONG WITH            | ~        | SUMPLICE - MOUNTED                               | <b>e</b> | OMS PRINTS   | -        | HIGHWIED AR POT DIPPOSOR   | -<br>8)  | DROP—N SENACE SHEE AF SUSH BAR                   |          | FOR PREDINGE/SHK              |         | e) EMPORATOR COL. FOR REPEC.           |
|        | FLORESTONE INF-370                 |          | BOSTON B-252                                     | ı        | SALARO MOS   |          | ELOGICATIO CONTROL CON |          | 21 5/0 x 27 4 x 13 1/71                          | -<br>(8) | WHILE-BY REPRODUCTOR          |         | 3/47m. 70 0.50.                        |
| -      | CO MINOR WIN 1 CAMES               | •        | 300 000  |          | 3/4" 044, 110,000enu.  | ¢        |  |          | MOSE BOW, N.Z. OF.                               |          |                               |         | A see made managers to                 |
|        | PLORESTONE IMP-572                 |          | ENGL 414-10-1-24                                 | (2       | DATE CHARLEST WITH BARRY   | -<br>3)  | CONVELLAS OF VENESIS CRESSS-AKS  |          | 187. X 167. X 13 1/27.                           |          | SA'R X 7874. HACED DOOR       |         | OF THE LAW BOX                         |
| -      | THE CAPACIT AT ABOVE               |          | יייייייייייייייייייייייייייייייייייייי           |          | 16" Owner  |          | (א-4000) אראות אין נכאראין נכאראין בכ  | -        | Nucr.  |          | SELF-CLOSING CLOSOR           |         | 208/2304-394-1-348-7-34                |
|        | NOP SHEK FOR POSONOUS              |          | 1/4 CHICAGO 1/4 M. 10 CHICAGO                    |          | 10mm M-24-C  |          | 11381741.54.   |          | 765 313306                                       |          | (2) DOTA WPOR PROF LIGHT      | 2       | WATE SPELVENCE                         |
| •      | TOTAL STORAGE                      | 9        | OC MAGE (WITER COCLE)                            |          | TO COMPANY OF THE PARK OF THE  | (        | i  |          | TO SE  |          | DIN, THORIGINATOR             |         | EVOLE GUNO TRUSS (5 SPELVES)           |
|        | ACT XTA X SOLVE                    | ı        | 10 CO CE   | (        | 2/1 0/8 00011  | -<br>3   | COUNTER TO SOUP POT  | 6        | GLASS GOOR REPROSPATOR                           |          | 12011                         |         | אליני/פי פאינוייויים                   |
|        |                                    |          | -  | -<br>3   | MICHEN DOWNST HOODING  |          | 72071 120071   | )        | BENDADE-AR CHEZA                                 |          | e) EMPONIOR COL. FOR PRETZER  | -       | WE SELVED                              |
| ≛<br>• | SOURCE WAS NOT HOUSE SHOULD SHOULD | 3        | (A) FCE LAWER ION GOOME                          | 1        | ACONO.   |          | 120V-17V-1, 201-10V  |          | 20. x 34 x 25.74                                 |          | 201/2304-341-60-C-1/846-11.54 |         | CLOLE QUIO TRUES (5 SPELVES)           |
| 1      | 10. x 120                          |          | 27.127.020.23.4                                  |          | 120-17-  |          | CONTROL PINGS, AT FRENCE   | •        |  |          | 7447.W. 70 03.0.              |         | MUZZATANG S/MA                         |
|        | -                                  |          | (2) 1/2 EW.                                      | (        |  | -<br>(8) | DROP-IN 1880 SWK   | -<br>80  | 15" COME SHAK W/ DISPOSAL                        |          | OF WELK-IN BOX                | -<br>B  | CASH RECISITION                        |
|        | FIRE MANUAL FULL STATION           |          | (2) 3/4 Ft. TO 080.                              | •        | AND UNDERSON   |          | DOL 00-16-16-0 1/2-1   |          | 20270/1-10 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1   |          | 2001/2304-3914-1-306-7-24     | )       | ar candi                               |
|        | 1204-17t.                          | .6       | 00 - 11 - 10 - 10 - 10 - 10 - 10 - 10 -          |          | 54-00-05 TOO SOLUTION OF THE PERSON OF THE P |          | 1/2 CM. HW. 1 1/2 BM.  |          | 1/2 CR. HR. 1 1/2 CM.                            | *        | DANIES SPENAN                 |         | 1104-171-JOHNITS                       |
| -<br>• | DOUBLE DOOR MEACH-ON PREZZOR       |          | 301.X31.571.X4674.                               | Ġ        |  | 8        | ELECTRIC REST WHILES   | <b>3</b> | (supple (supple)                                 |          | DOLE GUAD TRUSS (3 SALVES)    | -<br>(§ | KITCHEN EDHALST HOOG/2                 |
| . •    | 100 x 11 2 APS 104 1 APS           | (        | 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1            | •        | SAS NOR WALL W/ MOCEUM   | )        | YOM Seers  | )        | Poco expv  |          |                               |         | BOWERY                                 |
| -      | 1134-174-3/40-1234                 | -<br>Э   | GAS RICK COOKER<br>TOWN BALL-CAM                 |          | 24-202-12-12-12-12-12-12-12-12-12-12-12-12-12  |          | 18 1/4" DAMETER = 19 1/274.<br>1204-174-4048-6.04.   | (        | 121. X 181 X 8614                                |          |                               |         | 120-10.                                |
| •      | FOME, SEK W/ BOTH DRESS BD.        |          | 1 TOWN TH.                                       |          | #-onless the series  | ¢        |  | -<br>D   | COMUST HOOD                                      |          |                               |         |  |
|        | 14-10-3-10                         |          | 3/W GMS 27,000 BTU                               | -<br>(8) | SANDWCH UNIT   | •        | HOSPICANO INC14DAA-L   |          | CATION OF WHIT                                   |          |                               | -       | BASE CAMPET OR STAND                   |
|        | 24X18 BONL SEE)                    | -<br>(2) | S'S WORK THEE WANDERFIEL                         |          | TOTAL 41 S/874   |          | MC-MCM-P   |          | J-01.10'-40.224's.<br>Downer: 813 On (150 OW/PT) |          |                               |         | CARLAND CRO-348<br>347-151 1/472:447-1 |
|        | 2) 1/7 Cm, Km                      |          | Z-enz-enzou                                      |          | 119V-1PN-604-45A-1/44P   |          | (Z) 1104-6042-174-1908-4.74  |          | 120V1P4.   |          |                               |         | so,000 smi, 3/4 Toes                   |
| ۍ      | 2) 1 1/21M. TO CHEASE TRAP.        |          |  |          |  |          |  |          |  |          |                               |         |  |

MKK ARCHITECT YED CONTUINED

KYOTO JAPANESE RESTAURANT 3676 KING STREET ALEXANDRIA, VA., 22302 DATE: 11-09-2005

# APPLICATION for SPECIAL USE PERMIT # 2005-0109

| [must use black ink or type] Parcel Hold: 3680 King St-Bradlee Shopping  |
|--|
| PROPERTY LOCATION: 3676 King Street, ALexandria, VA 22302  |
| TAX MAP REFERENCE: $22.03-01-01$ zone: $26$  |
| APPLICANT Name: Tea H. Kin   |
| Address: 2807 Pour Ave Fairfax, UA 22531   |
| PROPERTY OWNER Name: Washington Real Estate Investment Trust.  |
| Address: 6/10 Executive Blud. Suite 800 Rockville, 144 2089  |
| PROPOSED USE:   Zestavrant . ( Japanese)   |
| THE UNDERSIGNED hereby applies for a Special Use Permit in accordance with the provisions of Article XI, Section 11-500 of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.  THE UNDERSIGNED, having obtained permission from the property owner, hereby grants permission to the City of Alexandria to post placard notice on the property for which this application is requested, pursuant to Article XI, Section 11-301(B) of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.  THE UNDERSIGNED hereby attests that all of the information herein provided and specifically including all surveys, drawings, etc., required to be furnished by the applicant are true, correct and accurate to the best of their knowledge and belief. The applicant is hereby notified that any written materials, drawings or illustrations submitted in support of this application and any specific oral representations made to the Planning Commission or City Council in the course of public hearings on this application will be binding on the applicant unless those materials or representations are clearly stated to be non-binding or illustrative of general plans and intentions, subject to substantial revision, pursuant to Article XI, Section 11-207(A)(10), of the 1992 Zoning Ordinance of the City of Alexandria, Virginia. |
| Tea H. Kim  Print Name of Applicant or Agent  Sighature  703-289-1505 7-3-289-1529  Mailing/Street Address  Telephone # Fax #  |
| Mailing/Street Address  Telephone #  Tairtet, VA 22031  City and State Zip Code  Date  |
| ===== DO NOT WRITE BELOW THIS LINE - OFFICE USE ONLY ======  |
| Application Received: Date & Fee Paid: \$  |
| ACTION - PLANNING COMMISSION: Recommended Approval by unanimous consent 12/6/05  PH of  ACTION - CITY COUNCIL: 12/17/05 CC approved the Planning Commission recommendation.  |
| 07/26/99 p:\zoning\pc-appl\forms\app-sup1  |